

Red Sparrow's kitchen offers home-cooked meals typically found in a Vietnamese household, if you're lucky enough to dine in one.

Fresh ingredients are sourced directly from far and wide regions of Vietnam, to recreate authentic tastes that are yet unique to Red Sparrow. From flavorful broths to the seasoning in every dish - be it the humble pepper or exotic native flowers, a fragrant delicacy much sought after or the aroma of barbecued meat trailing the air, we constantly provide surprises in our dishes.

Step into Red Sparrow and you will be amazed by the charm of old Saigon in the heart of Dempsey. Dine on simple, fuss-free classic Vietnamese fare with friends or family, whilst reminiscing the times of your last visit to Vietnam over a glass or two of our imported Vietnamese wines.

### *A little about our Chef*



Scouring countless recipes and engaging pushcart vendors plying the streets of Vietnam to understand the essence of Vietnamese food, Chef Jeff has proven that skills and perseverance coupled with culinary training can make one a maestro in the culinary field.



**Bún Bò Nam Bộ**



**Phở**



**Phở Bò**



**Bánh Canh Cua**



**Bún Chả Giò**



**Miến Cua**

## MÌ / NOODLES

### Phở

*fresh pho noodles in a fragrant bone broth served with beansprouts, onions, spring onions, side of fresh herbs and choice of:*

#### Phở Bò Tái

*thinly sliced US chuck roll and braised beef brisket*

18

#### Phở Bò Viên

*house special Vietnamese beef balls*

19

#### Phở Đặc Biệt

*a mix of beef balls, thinly sliced beef, brisket, tripe and tendon*

22

#### Phở Gà

*boneless chicken leg and house special chicken meatballs*

18

#### Phở Chay

*mixed vegetables and tofu with a vegetable tamarind soup base*

17

### Bún Thịt Nướng

*cold rice vermicelli with fresh herbs, mixed greens, beansprouts, tomatoes, pickled carrots, roasted peanuts, fried shallots and spring onions, with choice of: flame-grilled Berkshire pork / house marinated chicken / lemongrass tofu*

21

### Bún Chả

*cold rice noodles with chargrilled minced Berkshire pork and marinated pork belly, fresh herbs, cucumber, mixed greens and pickled green papaya in a light dipping sauce*

21

### Bánh Canh Cua

*thick rice noodles with prawns, lobster, mud crab meat, sliced pork, quail eggs and spring onions in a rich and flavorful seafood stock*

32

### Bún Bò Nam Bộ

*rice vermicelli with fresh herbs, cucumber, mixed greens, beansprouts, roasted peanuts, pickled carrots and papaya, spring onions, wok-fried lemongrass beef and spicy fermented pork sausage (nem chua)*

24

### Bún Ốc

*rice noodles in a light tomato, pork and escargot broth topped with tiger prawns, escargot, fried tofu, morning glory, banana blossom and spring onions*

25

### Miến Cua

*wok fried cellophane noodles with mud crab meat, cabbage, spring onions, Vietnamese coriander and soy sauce*

22



**Bò Bía**



**Cá Cuốn**



**Gỏi Cuốn**

## MÓN CUỐN / FRESH ROLLS

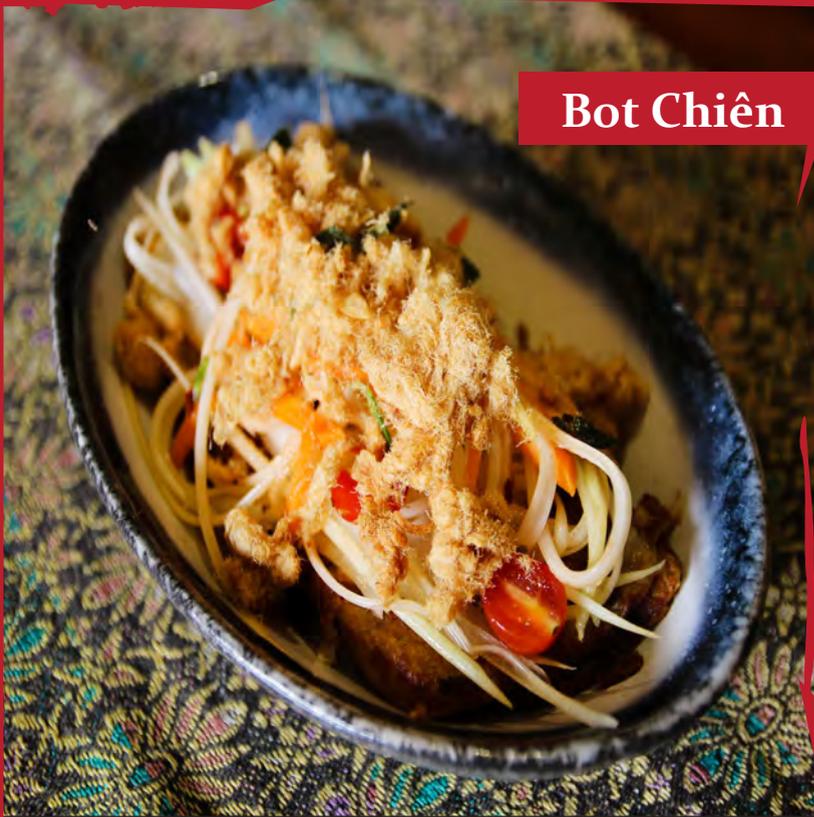
*Fresh rolls carefully stuffed together with mixed greens,  
fresh Vietnamese herbs and rice vermicelli*

<b>Gỏi Cuốn</b> <i>braised pork, tiger prawns with a black and yellow bean sauce</i>	15
<b>Cuốn Nem Chua</b> <i>house cured pork sausage with a sweet and spicy fish sauce</i>	14
<b>Đậu Hũ Cuốn</b> <i>fried tofu, lemongrass, cucumber, papaya and house special peanut sauce</i>	12
<b>Cá Cuốn</b> <i>grilled snapper with fermented anchovies and pineapple sauce</i>	15
<b>Bì Cuốn</b> <i>36 hours braised pork belly with shredded pork skin and a tangy fish sauce</i>	14
<b>Bò Bía</b> <i>Vietnamese and Chinese sausages, egg, turnip, pickled carrots with peanuts and hoisin sauce</i>	14
<b>Chả Giò (5 pieces of deep fried rolls)</b> <i>stuffings of fresh crabmeat, prawns, minced pork and taro with a tangy sweet fish sauce</i>	16
<b>Phần Ăn</b> <i>choice of any 3 varieties of rolls, each choice comes with 2 pieces of rolls and dedicated sauces</i>	25





Bánh Xèo



Bot Chiên



Bò Lá Lốt

## MÓN CHIÊN / CLASSIC DISHES

- Bánh Xèo** 19  
*savory Vietnamese pancakes with mushrooms, tiger prawns, braised pork, mung beans, spring onions, beansprouts, fresh herbs and lettuce to wrap*
- Bánh Xèo Chay** 18  
*savory Vietnamese pancakes with mushrooms, cabbage, onions, mixed greens, beansprouts, spring onions, fresh herbs and lettuce to wrap*
- Bánh Khọt** 17  
*mini rice pancakes with minced pork, spring onions, coconut cream, tiger prawns, fresh herbs and lettuce to wrap*
- Bò Lá Lốt** 16  
*wild betel leaf stuffed with marinated minced beef, lemongrass, peanuts, served with papaya, cucumber, fresh herbs, lettuce, bánh hỏi rice noodles and fermented anchovies and pineapple sauce*
- Đậu Hũ Nhồi Thịt Sốt Cà Chua** 18  
*pork stuffed tofu braised in a tomato, scallion and fish sauce*
- Chạo Tôm** 17  
*sugarcane prawns and pork paste with lettuce and sweet fish sauce*
- Bắp Xào** 14  
*grilled whole Vietnamese sticky corn with butter, dried shrimps, chilli and scallions*

Gỏi Đu Đủ



Gỏi Vịt Bắp Cải



## GỎI / SALAD

### **Gỏi Đu Đủ**

17

*shredded green papaya, grilled tiger prawns, braised pork, pickled carrots, tomatoes, fresh herbs, chilli and roasted peanuts with a sweet fish sauce dressing*

### **Gỏi Vịt Bắp Cải**

18

*shredded red and green cabbage, shredded duck meat, Vietnamese coriander, carrots, fried shallots, chilli, beansprouts and roasted peanuts with a sweet ginger and fish sauce dressing*

### **Bánh Tráng Trộn**

16

*rice paper, shredded green mangoes, quail eggs, dried shrimps, tomatoes, chilli oil, Vietnamese coriander and fried shallots with a house special dressing*

### **Gỏi Bắp Chuối**

17

*fresh banana blossom, red and green cabbage, roasted peanuts, chargrilled chicken and fresh herbs with a sweet fish sauce dressing*

**Bánh Mì**



## BÁNH MÌ / BAGUETTE SANDWICH

*Baked fresh daily from our oven, all Banh Mi is stuffed with lettuce, cucumber, coriander, homemade mayonnaise, Vietnamese chilli and pickled carrots*

<b>Bánh Mì Thịt</b> <i>pork ham and pork pate</i>	15
<b>Bánh Mì Chả Bò</b> <i>Vietnamese smoked beef ham</i>	15
<b>Bánh Mì Chay</b> <i>fried tofu, lemongrass and tomatoes</i>	14
<b>Bánh Mì Ốp La</b> <i>egg sunny side up</i>	14
<b>Bánh Mì Gà Nướng</b> <i>chargrilled chicken</i>	17
<b>Bánh Mì Bò Nướng</b> <i>lemongrass sliced beef</i>	18



Gà Nướng



## THỊT GÀ / POULTRY

### **Gà Nướng**

*chargrilled half chicken marinated in a house special sauce served with brussel sprouts and cucumber salad*

25

### **Lagu Gà Nấm**

*Vietnamese style chicken stew with potatoes, carrots, tomatoes and mushrooms, served with homemade bánh mì*

22

### **Gà Hun Khói**

*tender whole spring chicken smoked in Vietnamese tea leaves and aromatics, then deep fried for a crispy skin, served with fresh greens*

32

ng



## THỊT BÒ / BEEF

### **Bò Lúc Lắc**

*wok fried beef tenderloin cubes with bell peppers, onions, spring onions and soy sauce beef jus*

33

### **Bò Nướng**

*chargrilled beef short ribs marinated in a sweet and spicy fish sauce*

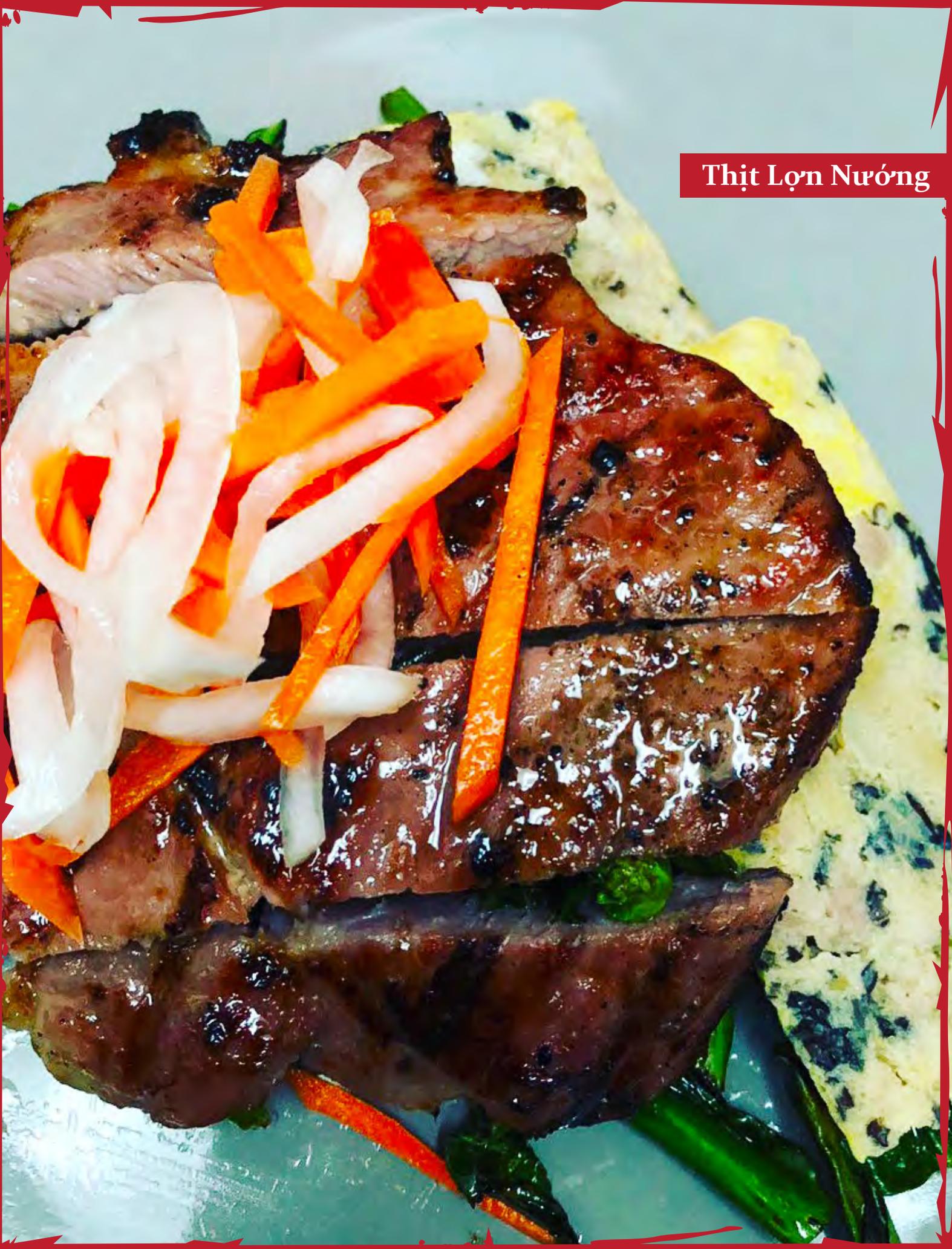
38

### **Thịt Bò Xào Hành Tây**

*delicately grilled Wagyu beef MB4/5 marinated with a hint of lemongrass and fish sauce, served with sautéed onions and pickled morning glory*

38





Thịt Lợn Nướng

## THỊT HEO / PORK

- Thịt Lợn Nướng** 28  
*chargrilled marinated Berkshire pork with egg and pork terrine, roasted greens and pickled carrots*
- Thịt Kho Tàu** 26  
*Berkshire pork belly braised to perfection in a coconut and soy sauce glaze with pickled papaya*
- Bụng Lợn Nướng** 25  
*chargrilled Berkshire pork belly marinated in our house special sauce*
- Nem Nướng** 26  
*chargrilled Berkshire pork meatballs with scallion oil, peanuts and pickled morning glory*
- Sườn Khìa** 32  
*braised rack of pork spareribs with lemongrass, fish sauce and spices*
- Sườn Heo Nướng Sả Ớt** 32  
*tender and juicy St Louis pork ribs marinated with lemongrass and fish sauce, roasted to perfection*



**Thịt Kho Tàu**



Tôm Rang Muối



Chả Cá La Vọng

## HẢI SẢN / SEAFOOD

- Cá Kho Tộ** 30  
*braised fillet of grouper in a special garlic caramel soy sauce*
- Chả Cá La Vọng** 30  
*chargrilled red snapper fillet wok fried with spring onions, tomatoes and dill with roasted peanuts in a ginger and turmeric fish sauce*
- Cá Nướng Da Giòn** 30  
*chargrilled grouper fillet marinated with house special lemongrass sauce served with cucumber, lettuce, fresh herbs and fermented anchovies pineapple sauce*
- Cá Kèo Nướng Muối Ớt** 23  
*chargrilled baby Gobi fish served with green chilli and lime sauce*
- Tôm Nướng** 24  
*chargrilled tiger prawns in a sweet and spicy fish sauce glaze with roasted tomatoes, capers and garlic*
- Tôm Rang Muối** 24  
*crispy fried salt and pepper prawns, wok tossed with a mix of garlic, spring onions and chilli*



**Cua Lột Chiên Muối Tỏi**



**Hải Sản**

## HẢI SẢN / SEAFOOD

- Ốc Hương Rang Me** 27  
*imported Vietnamese sea snails tossed in a sweet tamarind fish sauce*
- Nghêu Hấp Sả Ớt** 22  
*fresh Venus clams steamed in a sweet and spicy lemongrass superior stock*
- Sò Điệp Nướng Mỡ Hành** 25  
*pan-seared king scallops with pickled carrots, spring onions and roasted peanuts with chilli lime dressing*
- Mực Rang Muối** 23  
*beer battered squids tossed with a mix of salt, pepper, garlic and chilli*
- Mực Nướng** 25  
*chargrilled whole squid glazed with our house special sauce*
- Cua Rang Me** 118  
*live Sri Lankan mud crabs wok fried with tamarind sauce*
- Cua Lột Chiên Muối Tỏi** 21  
*fried soft shell crabs sautéed with garlic, chilli, onions, fresh pea shoots and fish sauce*
- Cua Rang Muối** 21  
*beer battered soft shell crab tossed with a mix of salt, pepper, garlic and chilli*

Xào Bông Kim Châm



## RAU / VEGETABLES

- Thịt Bò Xào Bông Bí** 16  
*stir fried squash blossoms and soy sauce with sliced beef*  
*(vegetarian option available)*
- Tôm Xào Bông Thiên Lý** 19  
*stir fried Tokin jasmine flower and beansprouts with shrimps*  
*(vegetarian option available)*
- Xào Bông Hẹ** 16  
*stir fried chives flower, shredded carrots, cabbage with sliced pork*  
*(vegetarian option available)*
- Xào Bông Kim Châm** 15  
*wok fried daylily flower with soy and garlic*
- Nấm Rơm Kho Tiêu** 15  
*assorted mushrooms braised in a black pepper, soy and garlic sauce*
- Rau Xào** 16  
*wok fried seasonal greens, mushrooms, cabbage, garlic and soy sauce*
- Đậu Hũ Chiên Sả** 13  
*deep fried silken tofu with lemongrass and garlic*
- Đậu Bắp Nướng** 15  
*chargrilled okra with chilli-soy dressing*



## CANH / SOUP

- Canh Chua** 16  
*a house favorite! sweet and sour tamarind soup with sliced fish, pineapples, tomatoes, mixed vegetables and silken tofu (vegetarian option available)*
- Canh Cá Nấu Bông Thiên Lý** 16  
*sliced fish with tomato and Tokin jasmine flowers, a staple dish in Vietnamese households*
- Canh Tôm Bông Kim Châm** 18  
*mild and sweet prawn soup with daylily flower*
- Canh Cá Thì Là** 16  
*a fragrant house made fish paste soup with tomatoes and fresh dill*
- Canh Thai** 18  
*hot and sour soup, a unique twist to Asia's blend of the tom yum soup, with assorted seafood and vegetables*



**Canh Chua**

## CƠM / RICE

<b>Cơm Chiên</b>	18
<i>fried rice cooked Vietnamese style, with choice of seafood / chicken / vegetarian</i>	
<b>Cơm</b>	3
<i>steamed imported Vietnamese rice</i>	
<b>Xôi</b>	5
<i>steamed imported glutinous rice</i>	
<b>Cháo Hải Sản</b>	18
<i>Vietnamese style rice porridge in superior stock with assorted seafood or chicken, minced pork and vegetables</i>	



Canh Cá Thì La



# LẨU / HOTPOT



# LÂU / HOTPOT

## Vietnamese Hotpot

(Min 2 pax) 28 / person

*All hotpots come with assorted vegetables, rice vermicelli and accompanying meats and sauces*

### Choice of any 2 Soup base

#### Sweet and Sour Tamarind

*goby fish, sliced snakehead fish*

#### Hot and Sour Tomato (V)

*sliced snakehead fish and tiger prawns*

#### Chives Flower, Tofu and Pork

*sliced Berkshire pork and tiger prawns*

#### Lemongrass, Beef and Vinegar

*thinly sliced beef and Berkshire pork*

#### Free Range Chicken

*chicken, sliced beef and sliced Berkshire pork*

### Additional Items:

<i>fresh tiger prawns (5pcs)</i>	22
<i>sliced beef chuck roll</i>	20
<i>sliced Berkshire pork</i>	22
<i>sliced snakehead fish 1</i>	8
<i>fresh goby fish (5pcs)</i>	22
<i>Hokkaido scallops (5pcs)</i>	25
<i>assorted vegetables</i>	8
<i>rice vermicelli</i>	5
<i>pho noodles</i>	5
<i>soup</i>	7

## TRÁNG MIỆNG / DESSERT

### **Chuối Nướng Nước Dừa**

*banana glutinous rice grilled in banana leaf with coconut cream sauce*

13

### **Cà Phê Bánh Rán**

*house made Vietnamese coffee donuts with coffee glaze served with chocolate ice cream*

13

### **Sả Flan**

*lemongrass flan with house special fish sauce ice cream, our version of the salted caramel*

14

### **Chè Chuối**

*battered bananas, black glutinous rice, coconut sago cream topped with vanilla ice cream*

14

### **Chè Long Nhãn Hạt Sen**

*a refreshing dessert soup with longans, lotus seeds and dates in a sweet lemongrass syrup*

13





## HOUSE SIGNATURE COCKTAILS

<b>Lady Sài Gòn</b>	15
<i>vodka, lychee liqueur, cranberry juice, fresh mint</i>	
<b>Sergio Soju</b>	16
<i>soju, Vietnamese yogurt, lime, soda, mint</i>	
<b>Darby Martini</b>	15
<i>gin, vermouth, lemongrass syrup, smoked lemongrass</i>	
<b>Gin Old Quarters</b>	16
<i>kaffir lime infused gin, calamansi, sugar cane</i>	
<b>Hoa Blossom</b>	15
<i>tequila, lychee liqueur, lotus syrup, basil</i>	
<b>A-My Mojito</b>	16
<i>white rum, lime, mint, brown sugar, pickled syrup, chilli, soda</i>	
<b>Huế To Go</b>	15
<i>gold rum, ginger beer, fresh lime, fresh ginger, clove syrup, coconut foam</i>	
<b>Hồ Chí Minh</b>	16
<i>lemongrass and cardamom infused gin, peach puree, lemongrass caramel syrup, kaffir lime leaf</i>	
<b>Trà</b>	16
<i>tea infused gin, honey, lime, pandan leaf</i>	
<b>Chuối Me If You Can</b>	16
<i>sundried banana infused bourbon, banana syrup, fresh lime, ginger bitters, egg white foam</i>	
<b>SIN to VN</b>	15
<i>tequila, blueberry sorbet, chilli salt, soda</i>	



## BIA / BEER

	<i>Bottle</i>	<i>Bucket of 6</i>
333 Bia	13	-
Bia Hanoi	13	-
Saigon Special	13	-
Biere Larue	13	-
A mix of any of the above	-	55

## BEER-ON-TAP PINT JUG TOWER

	<i>Pint</i>	<i>Jug</i>	<i>Tower</i>
Brooklyn Lager	14	32	68
Kronenburg Blanc	14	32	68

## RU'OU / VIETNAMESE WINES

### RED

**Dalat Red Classic** 14 / 55  
*elegant, light ruby tints, nose of cardinal grapes with notes of mulberry and jam*

**Chateau Dalat Merlot** 65  
*dark ruby shades, subtly buttery with nose of berries and minerals*

**Chateau Dalat Cabernet Sauvignon** 75  
*elegant and rich, nose of dark berries with hints of tobacco*

**Chateau Dalat Shiraz** 75  
*notes of spice and berries, persistent ending with harmonious tannin and minerality*

### WHITE

**Dalat White Classic** 14 / 55  
*crisp and refreshing with nose of cardinal grapes and citrus fruits*

**Chateau Dalat Chardonnay** 65  
*light straw color, nose of peach, pears and lemon with a citrus palate*

**Chateau Dalat Sauvignon Blanc** 65  
*pale yellow with light green hues, citrusy notes and balanced aftertaste*

# CÀ PHÊ / COFFEE

**Cà Phê Nóng** 6  
*hot Vietnamese drip coffee (black)*

**Cà Phê Sữa Nóng** 7  
*hot Vietnamese drip coffee (with condensed milk)*

**Cà Phê Đá** 6  
*iced Vietnamese coffee (black)*

**Cà Phê Sữa Đá** 7  
*iced Vietnamese coffee (with condensed milk)*

**Cà Phê Trứng** 9  
*hot Vietnamese egg coffee*

**Cappuccino / Latte** 7  
*using Vietnamese coffee beans*

**Espresso** 6  
*using Vietnamese coffee beans*

**Double Espresso** 8  
*using Vietnamese coffee beans*



## ĐỒ UỐNG / DRINKS

<b>Trà Đá</b> <i>iced lotus and jasmine tea</i>	5
<b>Trà Nóng</b> <i>hot lotus and jasmine tea</i>	6
<b>Trà Đá Chanh</b> <i>Vietnamese ice lemon tea</i>	7
<b>Nước Sả</b> <i>Vietnamese iced lemongrass</i>	7
<b>Chanh Muối</b> <i>hot salted lemon with lime juice</i>	7
<b>Nước Dừa</b> <i>fresh whole coconut</i>	8
<b>Nước Mía</b> <i>fresh sugarcane juice with calamansi</i>	8
<b>Nước Táo</b> <i>fresh apple juice</i>	7
<b>Nước Cam</b> <i>fresh orange juice</i>	7
<b>Nước Dưa Hấu</b> <i>fresh watermelon juice</i>	7
<b>Soda Chanh</b> <i>fresh lime with soda water</i>	7
<b>Coke / Sprite / Soda / Water (Sparkling or Still)</b>	6